



SOUPS



● **SHAHJAHANI SHORBA - 325**

A Rich & Creamy Soup Made With Vegetable & Nuts

● **HOT & SOUR - 285**

A Tangy Herby Taste & Full Of Cozy Fall Flavor,
Soya, Vinegar, Vegetable, Salt & Pepper

● **CREAM OF MUSHROOM - 285**

Delicate Soup With A Mélange Of Fresh & Dry Mushroom

● **MANCHOW - 285**

Indo-Chinese Soup With Hot Spices, Vegetables & Noodles

● **NAWABI TOMATO AND DHANIYA KA SHORBA - 285**

A Creamy Blend Of Tomato & Flavored With Coriander

● **MURGH YAKNNI SHORBA - 315**

Mughlai Style Chicken & Saffron Soup

● **YAKHNI GOSHT SHORBA - 315**

Traditional Kashmiri Spice Infused Mutton Shorba

SALADS

*Delight in our selection of crisp, vibrant salads, each crafted
with the finest, seasonal ingredients. From classic favorites!*

● **BABY BEET, QUINOA AVOCADO & RED CABBAGE TARTARE - 575**

Healthy Salad Featuring Raw Beets, Carrots, Quinoa, & Avocado

● **INSALATA CAPRESE - 345**

Sliced Fresh Bocconcini Cheese, Tomatoes & Sweet Basil

● **GREEN APPLE & FETA SALAD - 345**

A Vinaigrette Dressing Brings Together Crisp Green Apples, Tangy Feta Cheese &
Mixed Greens To Create A Light, Refreshing & Delightful Salad

● **AVOCADO, FRUITS PANACHE SALAD - 345**

Combinations Of Extraordinary Elements- Avocado, Fruits & Honey Lemon Texture



● VEG STARTERS

MUGHLAI VEG PLATTER - 1155

Soya Chaap, Achaari Paneer Tikka, Dahi Ke Kebab, Malai Broccoli, Strips Of Crispy Naan

MEWA ALOO TILNAAZ - 435

Clay Oven Roasted Stuffed Potato With Sesame Seeds

MIRCHI KHUMB - 465

Spanish Pimentos & Mushroom Stuffed With Spicy Cheese

KHUMB KI GILAWAT - 465

Mixed Mushroom, Indian Spice Cooked With Perfection Serve With Ulta Tawa Parantha

LAAL MIRCH KA PANEER TIKKA - 465

Clay Oven Roasted Cottage Cheese Cooked With Red Chilli, Yoghurt & Mustard Oil

TANDOORI MALAI BROCCOLI - 465

Coated With Cashew Paste, Cream Cheese & Yoghurt

DELHI STYLE SOYA CHAAP - 465

Delhi Street Style Tandoori Soya Chaap Cooked In Clay Oven

● NON-VEG STARTERS

SHAHI NON-VEG PLATTER - 1385

Murgh Tikka, Malai Tikka, Mutton Seekh, Ajwain Fish Tikka

TANDOORI CHICKEN - 685

Delhi Street Style Tandoori Chicken Marinated With Mustard Oil & Chilli Yoghurt

MURGH SURKH TIKKA - 575

Spiced Chicken Morsels Cooked In Clay Oven

CHICKEN ADARAKI TIKKA - 575

Clay Oven Roasted Chicken, Chestnut, Brown Ginger & Cream Cheese

DARBAR-E-SEEKH KEBAB - 575

Chicken Seekh Kebab Made Using Minced Chicken Mixed With A Mélange Of Aromatic Spices

LAMB CHAPLI KEBAB - 575

Mutton Minced Tomato Flavored Bun Greek Yoghurt Tangy Sauce

NOOR-E-BARRA KEBAB - 865

Lamb Chops, Chilli & Mace Marinate With Tamarind Chutney



All government taxes will be applicable



ASIAN MAIN COURSE

● **CHILLI OYSTER SAUCE - 575**

Pok Choy & Shiitake Mushroom In Spicy Veg Oyster

● **VEGETABLE IN BLACK PEPPER SAUCE - 575**

Famous Chinese Sauce With Bell Pepper, Black Pepper, Ginger & Soy

●● **THAI CURRY (GREEN/RED) TOFU/ CHICKEN/ PRAWN - 575/632/690**

Thai Herbs, Basil, & Coconut

● **CHILLI CHICKEN IN GRAVY - 845**

Marinated Chicken Cooked In A Spicy Chilli Based Sauce

ADD ON

CHICKEN - 145

FISH - 155

PRAWN - 175

EUROPEAN MAIN COURSE

● **POTATO SEMOLINA GNOCCHI - 570**

Eggless Gnocchi Dumpling, Pesto Cream Sauce, Charred Zucchini, Parmesan

● **MULTI GRAIN RISOTTO TRUFFLE - 665**

Black Rice, Millet Arborio, Mushroom Pate, Truffle Oil

● **PAN FRIED RIVER SOLE - 865**

Grilled Broccoli, Parsley, Mashed Potato, Caper Sauce

● **GRILLED CHICKEN - 865**

Sauteed Mushroom, Parmesan, Mashed Potato

● **LEMON CHICKEN RISOTTO - 865**

Arborio Rice, Snow Peas, Mushroom, Lemon, Parmesan



HAND CRAFTED TURKISH SPECIALTY

● **CHARCOAL ROASTED COTTAGE CHEESE - 795**

Tomato King Chilli, Sweet Peppers, Sumac Onion, Pickled Veggies, House Salad, Turkish Pita

● **CHICKEN WINGS - 795**

Charcoal Grilled Marinade Chicken Wings, Tomato, King Chilli, Sweet Peppers, Sumac Onion, Pickled Veggies

● **CHICKEN ADANA KEBAB - 795**

Traditional Minced Chicken Kebab, King Chilli, Sweet Peppers, Sumac Onion, Pickled Veggies, House Salad, Turkish Pita

● **LAMB ADANA KEBAB - 895**

Charcoal Roasted Minced Lamb Kebab With Tomato, Green Pepper, Scallion & Herbs With Turkey Fresh Bread

PASTA

YOUR OWN CHOICE OF SAUCE

PENNE ARRABBIATA - 525

Spicy Tomato Sauce Chilli Flakes, Basil, Parmesan Cheese

FETTUCCINE PESTO GENOVESE - 575

Flat Ribbon Pasta, Basil Pesto Sauce, Parmesan

SPAGHETTI AGLIO-OLIO PEPERONCINO - 575

Chilli Garlic Olive Oil Emulsion, Caper, Olive & Parsley

ORECCHIETTE ALFREDO - 575

Cream & Parmesan Emulsion, Italian Seasoning, Basil

ADD ON

VEGETABLE - 115

PARMESAN - 115

CHICKEN - 145

PRAWNS - 175

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DIMSOMS

● **BABY POK CHOY BROCCOLI CASHEW NUT DIMSUMS - 525**

Served With Hot & spicy Tamarind Sauce

● **PAN FRIED CRUSTAL & CELERY SHUMAI - 525**

Served With Green Onion Sauce & Tangy Tomato Sauce

● **MUSHROOM ASPARAGUS DIMSUMS - 525**

Wild mushroom, Asparagus, Ginger, Soya, Chilli Oil

● **EDAMAME CREAM CHEESE DIMSUMS - 525**

Salted Edamame, Cream Cheese, Spring Onion

● **CHICKEN SIU MAI DIMSUMS - 635**

Ginger, Spring Onion, Chilli Sauce

THIN CRUST HAND-ROLLED PIZZA

● **MARGHERITA PIZZA - 575**

Loaded Cheese, Sauce & Basil

● **SUPER VEGGIE PIZZA - 575**

Mushroom, Zucchini, Olives, Jalapenos, Sundried Tomatoes With Mozzarella Cheese

● **QUATTRO FORMAGGIO - 575**

Mix of Four Types Of Cheese Bocconcini, Feta, Cheddar, Parmesan

● **SPANISH FEST - 575**

Homemade Pesto Smoked Cottage Cheese & Rocket Leaves

● **LOADED KEEMA MEAT PIZZA - 695**

Ground Lamb, Seekh Kebab, Mutton Tikka, Mozzarella Cheese & Jalapenos

● **CHICKEN PEPPERONI PIZZA - 695**

Homemade Pizza Crust With Topping of Chicken Pepperoni & Basil



SHAHI GOSHT SEEKH - 695

Cardamom Flavored Lamb Skewers With Brie Cheese & Herbs

AJWAIN FISH TIKKA - 695

Fish, Gram Flour, Tempered With Indian Spices

LEHSUNI JHINGA - 805

Spiced Garlic Prawns With Mustard & Yoghurt



ASIAN STARTERS

● CORN SPINACH CHEESE ROLL - 345

Spring Roll Sheets With A Mix Of American Corn Kernels & Melted Cheese Wrapped In & Fried To Perfection

● VEGTABLE SALT & PEPPER - 345

Mix Of Crispy Vegetables Bell Peppers, Onions & Mushroom, Seasoned With Salt, Pepper, & Aromatic Spices, Wok Toss

● MANCHURIAN VEG - 345

Tasty Indo-Chinese Dish Of Fried Veggie Balls In A Spicy, Sweet & Tangy Sauce

● TOFU PEPPER GARLIC - 465

Stir-Fried Tofu, Cracked Pepper, Burnt Garlic, Chilli Oil, Scallions

● CHICKEN GOCHUJANG SAUCE - 465

Stir-Fried Chicken Diced, Korean Chilli Paste

● CHILLI FISH - 915

Crispy Fried Fish Cooked In Spicy Chilli Pepper Sauce

SANDWICHES

Served with paprika-dusted fries Homemade Relish and House Salad

● ROASTED BELL PEPPERS & CHEESE SANDWICH - 345

Marinated Peppers, Onion Feta With Pesto Ala Genovese Stuffed In Panini Multi-Grain Bread, Grilled & Served Warm

● GUACAMOLE TOMATO MOZZARELLA FOCACCIA - 345

Avocado Mix Filled With Fresh Basil, Tomatoes, & Mozzarella Cheese

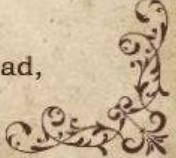
● VEG CLUB SANDWICH - 345

Grilled Vegetable Crispy Broccoli, Fried Potato, Tomato, Cucumber & Lettuce

● CHICKEN PESTO IN A PANINI SANDWICH - 465

Marinated Chicken With Pesto Ala Genovese Stuffed In Panini Multi-Grain Bread, Grilled & Served Warm

All government taxes will be applicable





DESSERTS

GULAB JAMUN WITH RABDI MOUSSE - 455

Pistachio Stuffed Caramelized Sweet Dumplings With Curdled Milk Mousse

KESARI RASMALAI - 455

Milk Poached Flat Clotted Cream Dumpling With Pistachio & Saffron

KULFI FALOODA - 455

Pistachio Kulfi With Saffron Chocolate Flakes

RED VELVET SLICE - 515

Cream Cheese Mousse & White



RICE



- JEERA RICE - 255**
- STEAMED RICE - 255**
- VEGETABLE PULAO - 375**
- VEGETABLE BIRYANI - 495**
- CHICKEN BIRYANI - 605**
- MUTTON BIRYANI - 725**

RAITA

- CUCUMBER - 145**
- BOONDI - 145**
- MIX VEGETABLE - 145**

TANDOORI BREADS

- PLAIN ROTI -95**
- LACHHA PARANTHA - 125**
- PLAIN NAAN - 125**
- BUTTER NAAN -125**
- STUFFED NAAN/ PARANTHA-**
 - VEGETABLE - 165**
 - ONION - 165**
 - PANEER - 185,**
 - ALOO - 165**
 - MUTTON KEEMA - 265**

● **INDIAN NON-VEG
MAIN COURSE**

CHANDNI CHOWK STYLE BUTTER CHICKEN - 635

Tandoori Chicken Tikka Cooked In Rich Creamy Tomato Sauce

MURGH KAALI MIRCH - 635

Chicken Cooked In Cashew Nut & Black Pepper Gravy

CHICKEN AAP KI PASAND - 635

Kadhai Chicken

Chicken Corma

Chicken Tikka Masala

Chicken Lababdar

Palak Chicken

MUTTON ROGAN JOSH - 725

Tender Mutton Cooked With Kashmiri Spices & Ghee

SAAG GOSHT - 725

Mutton Cooked With Mustard, Red Chilli & Yoghurt

KEEMA GHOTALA - 725

Spiced Indian Minced Lamb Mixed With Some Indian Spices

LALQILA NALLI NIHARI - 850

Slow Cooked Mutton With Traditional Indian Spices

DARBAR-E-MUTTON CURRY - 750

Mutton Cooked In A Rich, Flavorful Curry Sauce

NARGISI KOFTA - 435

Creative Twist On The Traditional Scotch Egg



SUSHI



● **AVOCADO ASPARAGUS URAMAKI - 575**

Tempura Asparagus, Tanuki Crunch, Chilli Aioli

● **TEMPURA ENOKI URAMAKI - 575**

Crispy Fried Enoki Mushroom, Cream Cheese, Truffle Aioli

● **CUCUMBER & CHEESE URAMAKI - 575**

Takuwan, Philadelphia Cheese, Coriander Wasabi Sauce

● **CHICKEN SUSHI URAMAKI - 635**

Chicken Katsu, Cream Cheese, Gochujang Aioli

● **TEMPURA TIGER PRAWN ROLL - 750**

Tempura Prawn, Teriyaki Sauce Sriracha Emulsion, Tanuki

● **INDIAN VEG MAIN COURSE**

VILAYATI SUBZ HANDI - 525

Pan Tossed Exotic Vegetable With Onion & Tomato Gravy

SESAME ALOO METHI - 525

Potato Tossed In Fenugreek & Sesame Seed

PANEER AAP KI PASAND - 525

Kadhai Paneer

Paneer Makhani

Paneer Butter Masala

Paneer Tikka Masala

Paneer Bhurji

Palak Paneer

Paneer Lababdar

LALLA MUSSA DAL - 525

Slow Cooked Creamy Black Lentil Stew

AKBARI DAL TADKA - 575

Split Lentil Tempered In Whole Red Chilli & Asafoetida

CORN PALAK CREAM - 575

Delicious Indian Curry Made With Spinach Corn Garlic Flavor & Spices

All government taxes will be applicable

